



The

Hagerty Center

At Northwestern Michigan College

2027 Wedding Menu

www.hagertycenter.com



Welcome

to the Hagerty Center at Northwestern Michigan College. Our dedicated team of wedding professionals is delighted to extend our heartfelt congratulations on your engagement. The months ahead will be filled with excitement, anticipation, and meaningful moments as you begin planning one of the most memorable days of your life. We are honored to be a part of this special journey and look forward to helping you create a celebration that is seamless, beautiful, and uniquely yours.





About Us

The Hagerty Center is located on NMC's Great Lakes Campus, just minutes from downtown Traverse City. Its breathtaking bayside setting offers a refined reception space for up to 200 guests. With an experienced team and exceptional on-site catering, every detail of your celebration is thoughtfully coordinated. From ceremony to reception, the Hagerty Center provides a seamless and memorable wedding experience.

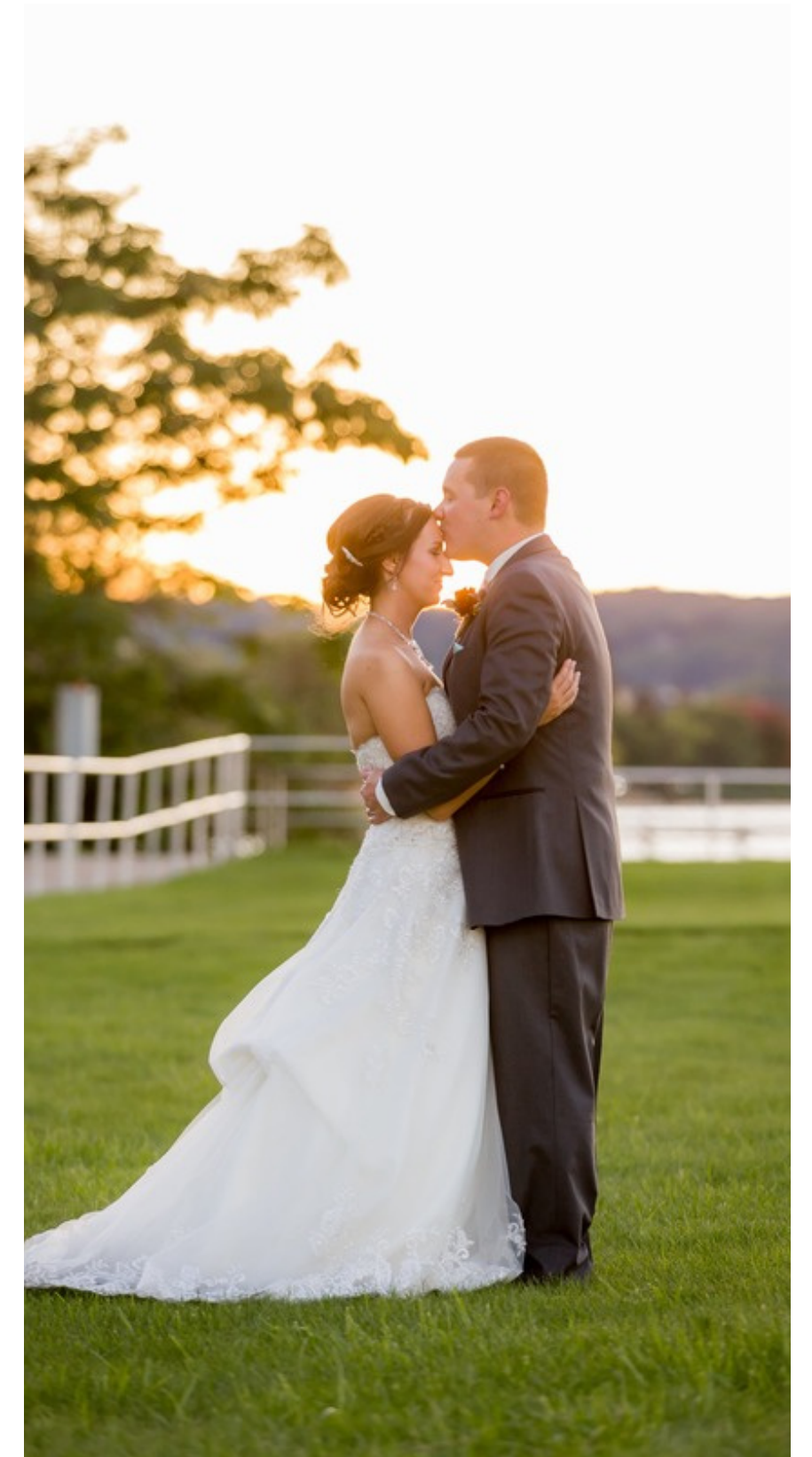
CULINARY EXPERIENCE

Cuisine is a defining element of your celebration. Our chefs create fresh, seasonal menus thoughtfully designed to complement your vision and provide an exceptional dining experience for you and your guests.

The Wedding Experience

From your initial planning stages to your final send-off, our team is dedicated to creating a seamless and stress-free experience. We work closely with you to bring your vision to life, ensuring every detail is thoughtfully executed with care and precision.

- Personalized planning guidance
- Curated vendor recommendations
- Ongoing support throughout the planning process



Wedding Ceremony



INCLUDED

Exchange your vows on our waterfront courtyard. Grand Traverse Bay provides the ideal backdrop for your perfect wedding day, as well as a chance to take stunning sunset photos.

Courtyard for outside ceremony
Rotary Hall for backup location

- 150 Chairs for Courtyard
- Ceremony Outdoor Speakers
- (1) Wireless Microphone

CEREMONY FEE

Courtyard or Rotary Hall

**APRIL 1 THROUGH
OCTOBER 31**

\$1,500

**NOVEMBER 1 THROUGH
MARCH 31**

\$750

*Due to the many receptions we host, we cannot offer stand-alone wedding ceremonies.

Wedding Reception



INCLUDED

Host a magical reception in our waterfront ballroom, where you and your guests can create memories that last a lifetime. Our ballroom accommodates up to 200 guests with a spectacular view of the Grand Traverse Bay.

Setup the day prior to your reception from 8AM until 4PM. Access starting at 1PM on the day of your reception.

- 6' Round Tables, 10 seats
- Floor length white table linens
- black linen napkins
- China, flatware & glassware
- Linens food and beverage tables
- Courtyard patio and chairs (34 seats)
- Bartenders, TIPS certified
- Wireless microphone

RECEPTION FEE

Ballroom, , Bar Room, & Courtyard

**APRIL 1 THROUGH
OCTOBER 31**

\$6,000

**NOVEMBER 1 THROUGH
MARCH 31**

\$3,000

*Due to the many receptions we host, we cannot offer stand-alone wedding ceremonies.

Food & Beverage

FOOD

The Hagerty Center requires exclusive use of our in-house catering services. A service charge and Michigan sales tax will be applied to all food and beverage selections. Please refer to the menu for detailed pricing.

Dinner buffet service is available with start times between 5:00 PM and 6:30 PM.

Children's meals are available for guests ages 10 and under. Place card identifiers are required for all children's meals and dietary accommodations.

Final payment, confirmed guest count, and meal selections are due 10 business days prior to your reception.

BEVERAGE

In accordance with Michigan Liquor Control Commission regulations, all alcohol must be purchased through the Hagerty Center.

Outside alcohol is not permitted on NMC or Hagerty Center property and will be removed. The Hagerty Center reserves the right to ask guests to leave if this policy is not followed.

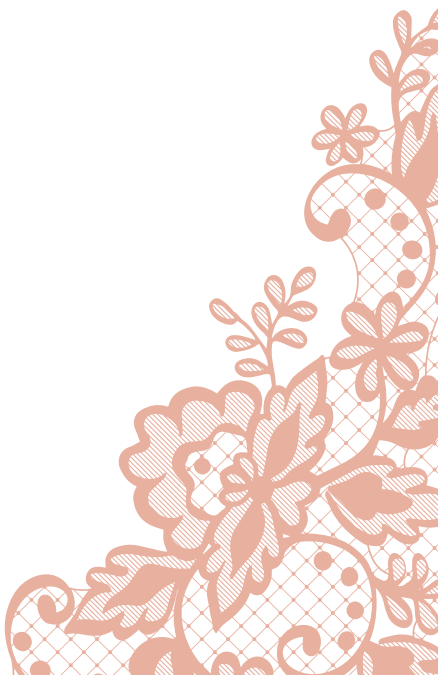
We offer both hosted and cash bar packages. Bar service may begin as early as 4:00 PM and concludes at 10:00 PM.

FOOD AND BEVERAGE MINIMUMS

Required April 1 through October 31

Friday - \$5000

Saturday - \$7000.





Buffet Packages

Let your guests completely customize their meal with our expertly organized buffets. This option allows for a greater quantity of food and the added benefit of allowing guests to pick and choose the perfect meal. Pricing is per person. Available starting 4 PM – 6:30 PM

All buffet packages include:

House-made Bread, Regular Coffee, Hot Tea & Water Station

CLASSIC BUFFET \$46

(2) Appetizers from Tier 1 only

- 1 Hot, 1 Cold

(1) Salad selection served plated

Served on buffet:

(1) Entrée selection

(1) Starch Selection

(1) Vegetable selection

Appetizers can be added
for \$6 additional charge per person

Choose (1) entrée from below:

Cherry Balsamic Glazed Chicken

Marinated and grilled thighs glazed with a tangy cherry balsamic reduction.

Lemon Chicken

Rosemary and lemon marinated chicken breast, chargrilled and finished with lemon garlic sauce, capers, and parsley.

Chimichurri Chicken

Garlic & herb rubbed chicken thighs roasted and drizzled with a zesty green chimichurri.



Buffet Packages



Let your guests completely customize their meal with our expertly organized buffets. This option allows for a greater quantity of food and the added benefit of allowing guests to pick and choose the perfect meal. Pricing is per person. Available starting 4 PM – 6:30 PM

*All buffet packages include:
House-made Bread, Regular Coffee, Hot Tea & Water Station*

SIGNATURE BUFFET \$56

- (2) Appetizer from Tier 1 or 2
 - 1 Hot, 1 Cold
- (1) Salad selection served plated
- Served on buffet:
- (2) Entrée selection
- (1) Starch Selection
- (1) Vegetable selection

Appetizers can be added
for \$6 additional charge per person

Choose any (2) entrées from below:

Cherry Balsamic Glazed Chicken

Marinated and grilled thighs glazed with a tangy cherry balsamic reduction.

Lemon Chicken

Rosemary and lemon marinated chicken breast, chargrilled and finished with lemon garlic sauce, capers, and parsley.

Chimichurri Chicken

Garlic & herb rubbed chicken thighs roasted and drizzled with a zesty green chimichurri.

Beer Braised Chuck Tender

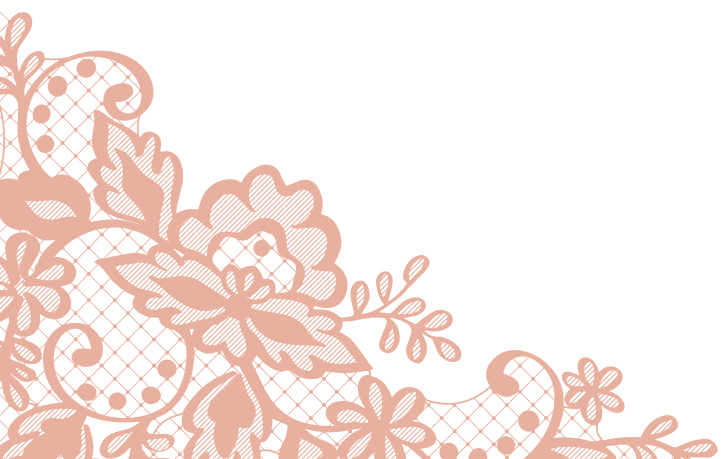
Slow braised in local amber ale with Vidalia onions. Served with pan gravy and horseradish cream.

Santa Maria Tri-Tip

Spice rubbed and char-grilled to create a blackened crust then topped with a marinated tomato & zucchini relish.

Blackened Tilapia

Cajun crusted and topped with blistered tomato-corn relish and parsley.



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*All buffet packages include:
House-made Bread, Regular Coffee, Hot Tea & Water Station*

PREMIER BUFFET \$66

- (2) Appetizer from Tier 1 or 2
 - 1 Hot, 1 Cold
- (1) Salad selection served plated
- Served on buffet:
- (2) Entrée selection
- (1) Starch Selection
- (1) Vegetable selection

Appetizers can be added
for \$6 additional charge per person

Choose any (2) entrées from below:

Chicken Marsala

Sautéed chicken breast with Marsala pan sauce, mushrooms, and crispy pancetta.

Sun-Dried Tomato & Artichoke Chicken

Marinated and grilled chicken breasts with sun-dried tomato cream sauce, herb-roasted artichokes, and baby spinach.

Pesto Crusted Grilled Salmon

Salmon fillet lightly grilled and crusted with fresh basil pesto and topped with roasted heirloom cherry tomato compote. *Nut free

London Broil

Marinated flank steak sliced and served with sautéed mushrooms and demi-glace.

Steelhead Trout with Lemon Garlic Butter

Baked with lemon & garlic butter, lightly dusted with smoked paprika and scallions.

Herb Crusted Tenderloin – Carving Station

Slow roasted and served medium rare with red wine demi-glace, caramelized onions and horseradish cream.

\$12 additional charge per person

Display Appetizers

Maximum Service 1 Hour

TIER 1

COLD DISPLAYS

Assorted Cheese and Crackers

*Variety of cheese served with
a cracker assortment*

Roasted Red Pepper Hummus

Served with grilled pita wedges

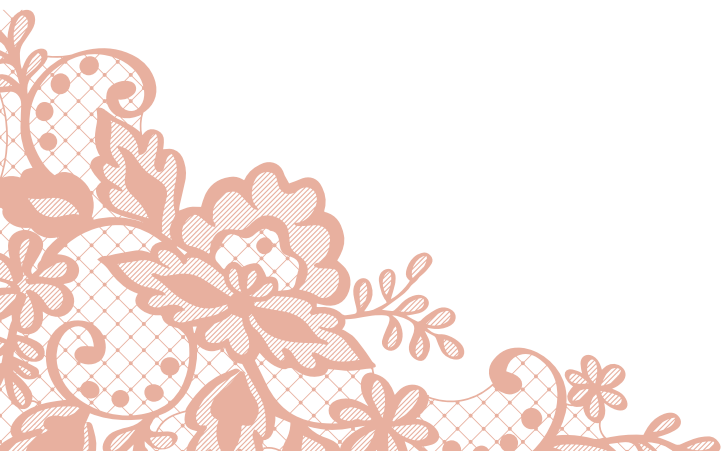
HOT DISPLAYS

Brats-n-Bourbon BBQ

*Sautéed with butter and flambéed with bourbon,
simmered in cherry barbeque sauce.*

Spinach Artichoke Dip

*Spinach, marinated artichokes, and sun-dried tomatoes
blended with cream cheese. Baked and topped
with parmesan. Served with grilled crostini*





Display Appetizers

Maximum Service 1 Hour

TIER 2

COLD DISPLAYS

Fresh Fruit Display

Assortment of pineapple, melons, and strawberries artfully displayed. V, GF

**items subject to availability*

Vegetable Display

Assorted fresh vegetables served with caramelized onion dip. GF

Smoked Whitefish Pate

Served with crackers and cucumber rounds

Shrimp Cocktail

Served with lemons and spicy cocktail sauce

(\$3 additional charge per person)



Display Appetizers

Maximum Service 1 Hour

TIER 2

HOT DISPLAYS

Chicken Quesadillas

Grilled chicken and Mexican cheese in a flour tortilla. Grilled and served with fire roasted salsa and sour cream.

Chicken Yakitori

Boneless grilled chicken thighs on a bamboo skewer. Basted with sesame garlic sauce and garnished with toasted sesame seeds.

Crab Cakes

Southern style lump crab cakes served with spicy creole remoulade and lemon wedges.
(\$4 additional charge per person)

Italian Meatballs

Beef, pork, fresh ricotta cheese and Italian seasonings, served with fresh marinara and mozzarella.

Pretzel Bites

Artisan pretzel bites served with craft beer cheese and horseradish mustard

Rueben Dip with Rye Crostini

Shaved corned beef, sauerkraut, and thousand island dressing blended with cream cheese. Topped with baby Swiss, baked and served hot with rye crostini.

Spanakopita

Spinach and feta cheese in flaky phyllo crust.

Tandoori Chicken Skewers

Boneless grilled chicken thighs on a bamboo skewer. Basted with Indian spiced red curry and served with cucumber yogurt sauce.





Sides & Salads

Salads are served plated and pre-dressed with a basket of our fresh house-made rosemary parmesan bread

** Dietary salads can be special ordered to accommodate allergy needs

Salad Selections

House

Mixed greens topped with carrot, cherry tomatoes, cucumber, radish, croutons, and parmesan cheese.

Served pre-dressed. *contains gluten

Choice of: Lemon vinaigrette or Buttermilk ranch

Michigan

Seasonal baby greens topped with apples, dried cherries, crumbled blue cheese, and walnuts.

Pre-dressed with cherry vinaigrette

Hagerty Estate

Mixed baby lettuces topped with seasonal berries, mandarin oranges, goat cheese crumbles and cashews. Pre-dressed with raspberry vinaigrette

Vegetable Selection

Roasted Asparagus

Steamed Broccoli with lemon butter

Green Beans with garlic butter

Glazed Carrots

Starch Selection

Garlic Smashed Redskins

Roasted Yukon Gold Potatoes

Wild Rice Blend

Sweet Potato Mash

KIDS MEAL \$16

Ages 10 & Under

Fruit cup

Macaroni and cheese

Breaded chicken tenders

** All items are gluten free unless otherwise noted.





Late Night Bites

Available 8:00 – 9:00 PM and served for 1 hour

Choose any (2) items

\$9 per person

Artisan Flatbread Pizza Boards

Char-grilled flatbread pizzas with our signature red sauce and assorted meat and veggie toppings

Mexican Dip Trio

Mexican street corn dip, guacamole, and fire roasted salsa. Served with white and blue corn tortilla chips

Mini Cherry Brats

Char grilled Michigan cherry bratwurst with miniature buns, dried cherry mustard, and red cabbage kraut

Nashville Hot Chicken Dip

Pulled roasted chicken blended with cream cheese, Nashville hot sauce, white cheddar, pimento, and dill pickle. Served with grilled sourdough crostini

Pretzel Bites

Warm Bavarian pretzel bites with craft beer cheese and whole grain horseradish mustard

Pulled Pork Sliders

Hickory smoked pulled pork with brioche slider buns, cherry BBQ sauce, gold BBQ sauce, sweet & sour pickles, and creamy coleslaw

Cookies, Brownies, & Bars Board

Creatively displayed assorted house made cookies, Triple chocolate brownies, and dessert bars



Hosted Bar Packages



With a full-service package, your guests will enjoy an open bar. Bar packages are for 4 hours and can begin as early as 4 PM, ending no later than 10 PM. Additional hours can be purchased. Pricing is per guest and includes bartending staff. Guest count will be charged on adults over the age of 21. Packages include a sparkling wine toast for the wedded pair.

SILVER PACKAGE \$30

4 hours of service, per person

House Wines
Draft Beers and Hard Seltzers
Coke products, juices, soda, tonic

GOLD PACKAGE \$36

4 hours of service, per person

Call Liquors
Choice of (4) Local & Premium Wines
La Marca Prosecco
Draft Beers and Hard Seltzers
Bar Mixers Package
limes, oranges, cocktail cherries

Bar Mixers

Coke products: Coke, Diet Coke, Ginger Ale, Sprite, Fresca, Fresca peach, cranberry juice, orange juice, lemonade, iced tea, soda water, tonic, Ginger beer, Diet Ginger beer, Grenadine, Sour mix, Margarita Mix

BAR SERVICE ENHANCEMENTS

Additional Service Hour

Add (1) additional hour of bar service.
Maximum of 6 total bar service hours.
\$8 per person

Bubbly Welcome Station

(1) bubbly selection from our menu, served
for up to 45 minutes during guest arrival
\$4 per person

Wine Welcome Station

(2) wine selections from our menu, served
for up to 45 minutes during guest arrival.
House: \$5 per person
Local & Premium: \$7 per person

Premium Liquor Upgrade

Upgrade your bar package with premium liquor
selections from our menu
\$5 per person





Cash Bar Packages

Cash bar packages can begin as early as 4 PM, ending no later than 10 PM. Bar services include bartending staff.
Packages include a sparkling wine toast for the wedded pair.

SILVER PACKAGE

4 hours of service, per person

House Wines
Draft Beers and Hard Seltzers
Coke products, juices, soda, tonic

GOLD PACKAGE

4 hours of service, per person

Call Liquors
Premium Liquors
Choice of (4) Local & Premium Wines
La Marca Prosecco
Draft Beers and Hard Seltzers
Bar Mixers Package
limes, oranges, cocktail cherries

BAR SERVICE ENHANCEMENTS

Bubbly Welcome Station

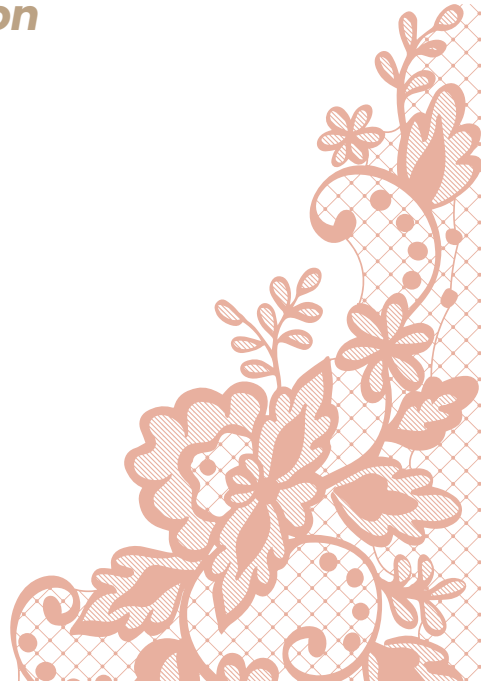
*(1) bubbly selection from our menu, served
for up to 45 minutes during guest arrival*
\$4 per person

Wine Welcome Station

*(2) wine selections from our menu, served
for up to 45 minutes during guest arrival.*
House: \$5 per person
Local & Premium: \$7 per person

Bar Mixers

Coke products: Coke, Diet Coke, Ginger Ale, Sprite, Fresca, Fresca peach,
cranberry juice, orange juice, lemonade, iced tea, soda water, tonic,
Ginger beer, Diet Ginger beer, Grenadine Sour mix, Margarita Mix



Alcohol Selections

Draft Beers and Hard Seltzers

Shorts Locals Light, Bells Two Hearted Ale, Founder's Rubaeus,
Right Brain Hawk Owl Amber (seasonal), Bells Oberon (seasonal)
Assorted High Noon seltzers

House Wines

Selections from Canyon Road, to include Chardonnay, Pinot
Grigio, Pinot Noir and Cabernet Sauvignon

Local & Premium Wine

Bowers Harbor Pinot Grigio, CGT Late Harvest Riesling
Benzinger Chardonnay, Rodney Strong Sauvignon Blanc, McManis
Cabernet Sauvignon, Meomi Pinot Noir

Sparkling Wines

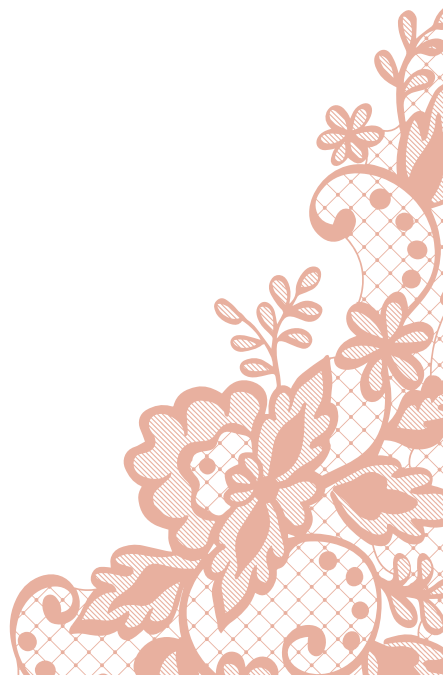
Mawby Us, La Marca Prosecco

Call Liquors

Tito's Vodka, Bacardi Rum, Captain Morgan Rum, Tanqueray Gin,
Jameson Irish Whiskey, Jack Daniels Whiskey, Jim Beam Bourbon,
Dewar's Scotch, 1800 Tequila, Aperol, Vermouth

Premium Liquors

TC Whiskey, Cointreau, Kahlua, Baileys





Wedding Timeline

9 MONTHS BEFORE

- Book Hagerty Center for ceremony & reception
- Sign contract and submit deposit (*due within 10 business days of hold*)
- Estimate guest count
- Begin researching vendors (*DJ, florist, cake, etc.*)

3 MONTHS BEFORE

- Complete event detailing sheet (*sent electronically*)
- Finalize estimated guest count
- Select menu and beverage options

2 MONTHS BEFORE

- Schedule detailing meeting with Events Coordinator
(Must occur no later than 1 month before your wedding)

1 MONTH BEFORE

- Finalize all event details: menu, bar, estimated guest count, timeline, layout, vendor timing
- Receive and review updated cost estimate
- Confirm or update billing information

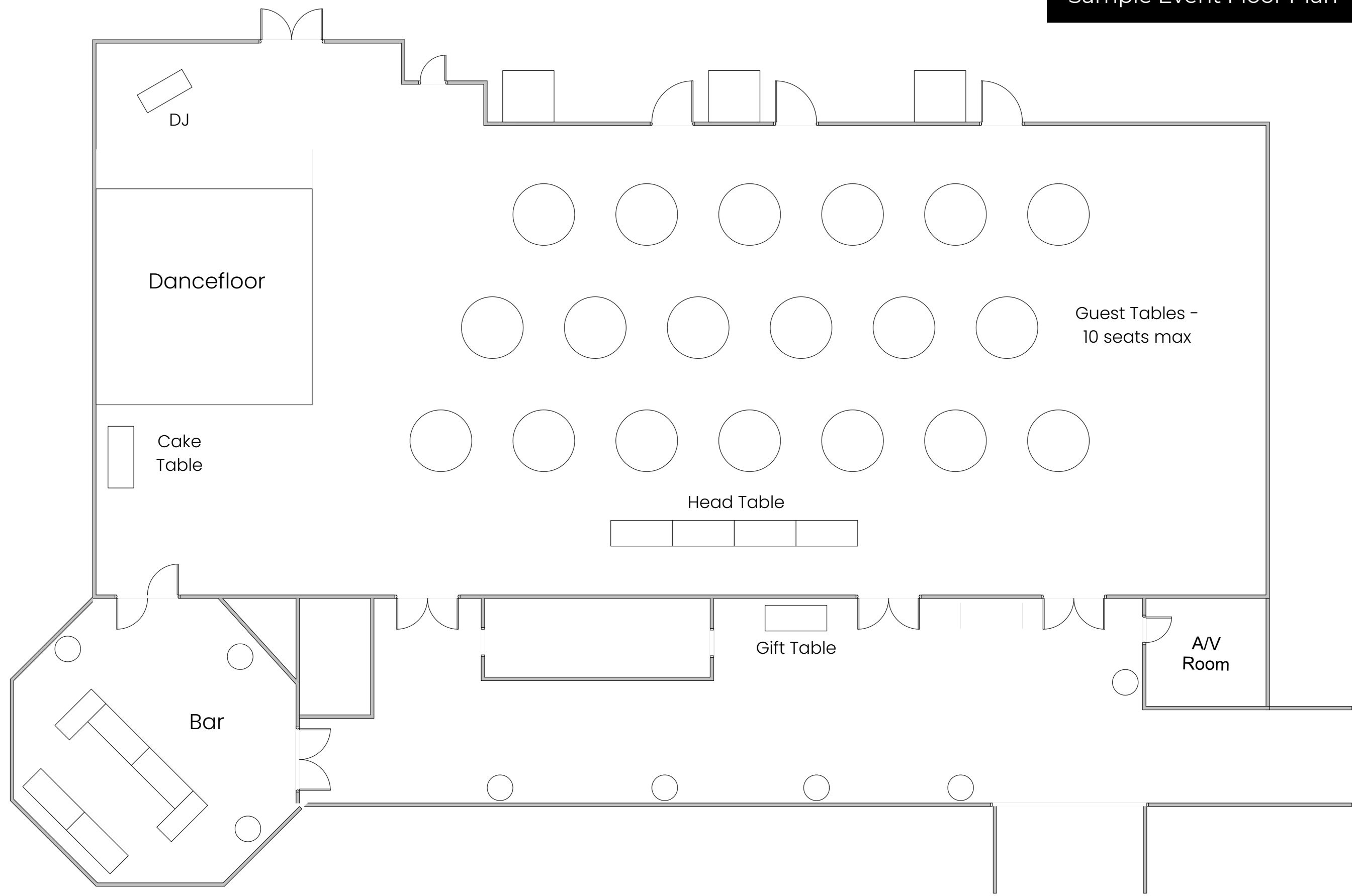
2 WEEKS BEFORE

- Submit final guest count and full payment
- Notify coordinator of any timing or layout changes
- Final balance is based on your latest estimate

No changes can be made within 7 days of your event



Sample Event Floor Plan



Need to Know Facts



ADVANCE RENTAL AND DEPOSIT

A signed contract and deposit equal to the room rental fee are due within (10) days of the date listed on your reservation contract. The deposit is applied to the final invoice.

PAYMENT

100 % pre-event payment is due 10 days prior to your event. We accept VISA, MasterCard, Discover, American Express, personal checks, money orders and cashier's check.

POST-EVENT PAYMENT

The final payment and head count are due 10 days in advance of your event. If any additional expenses are incurred during your event, you will be billed after your event. Final payment is due within 30 days of receiving your post event invoice. A service charge and Michigan sales tax, is added to all food and beverage.

BEACH USAGE

Hagerty Center ceremonies are not allowed on the back lawn or the neighboring beach front.

**See event contract for additional facilities policies.*

SPECIALTY CAKES & DESSERTS

We allow outside desserts or wedding cakes for your event, but require they are prepared in a commercial kitchen and approved by the Hagerty Center Director. A cake cutting fee of \$200 applies to all cakes and includes plates and silverware.

SMOKING & TOBACCO USE

Please note that Northwestern Michigan College is a non-smoking and tobacco free campus.

PARKING

Parking is available free of charge for event guests. Handicapped spaces are also available. Overnight parking may be permitted in certain instances.

DANCE FLOOR

We require a dance floor for all receptions. The cost is not included in the rental fee for the facility. The dance floor is \$500.00

SPECIALTY RENTALS

Specialty rentals for your reception, such as linens, tables, chairs, etc., will not result in a reduced room rental fee. All items must be approved by the Hagerty Center.



Frequently Asked Questions

WILL I HAVE TIME TO SET UP?

Yes, You may access the venue space from 8 AM – 4 PM the day before your event. You and your vendors will have access on the day of the reception starting at 1 PM. The ballroom will be set and ready for you or your vendors to add your decorations.

DO YOU HAVE A BRIDAL SUITE?

No, unfortunately we do not offer a private bridal suite. To ensure everything goes smoothly, please have your hair, makeup, and attire ready before arriving at our venue.

WHEN DO I NEED TO HAVE MY DECORATIONS OUT OF THE VENUE?

All decorations must be removed following your reception; exceptions may be made based on the Hagerty Center event schedule.

CAN I HAVE AN ON-SITE REHEARSAL?

Yes, your on-site rehearsal will be scheduled through your event coordinator 1 month before your event. Timing is based on the Hagerty Center event schedule. You will be allowed one hour for rehearsal.

IS THE HAGERTY VENUE COORDINATOR MY WEDDING PLANNER OR DAY OF COORDINATOR?

No, but a site supervisor will be on-site the day of your wedding to help assist you with any venue needs. This person is not responsible for directing your rehearsal or wedding, décor set-up, or facilitating vendors.

CAN YOU ARRANGE FLORALS, ENTERTAINMENT, DECOR OR PHOTOGRAPHY?

No, but we are happy to provide referrals through our preferred vendor list. The facility fee does not include the use of Hagerty Center staff to decorate the room.



DOES YOUR STAFF DIRECT THE CEREMONY?

Hagerty staff does not direct the ceremony. You are responsible for the direction of your ceremony and rehearsal.

CAN WE HAVE SPARKLERS?

The use of rice, confetti, glitter, sparklers, fireworks or floating sky lanterns are PROHIBITED.

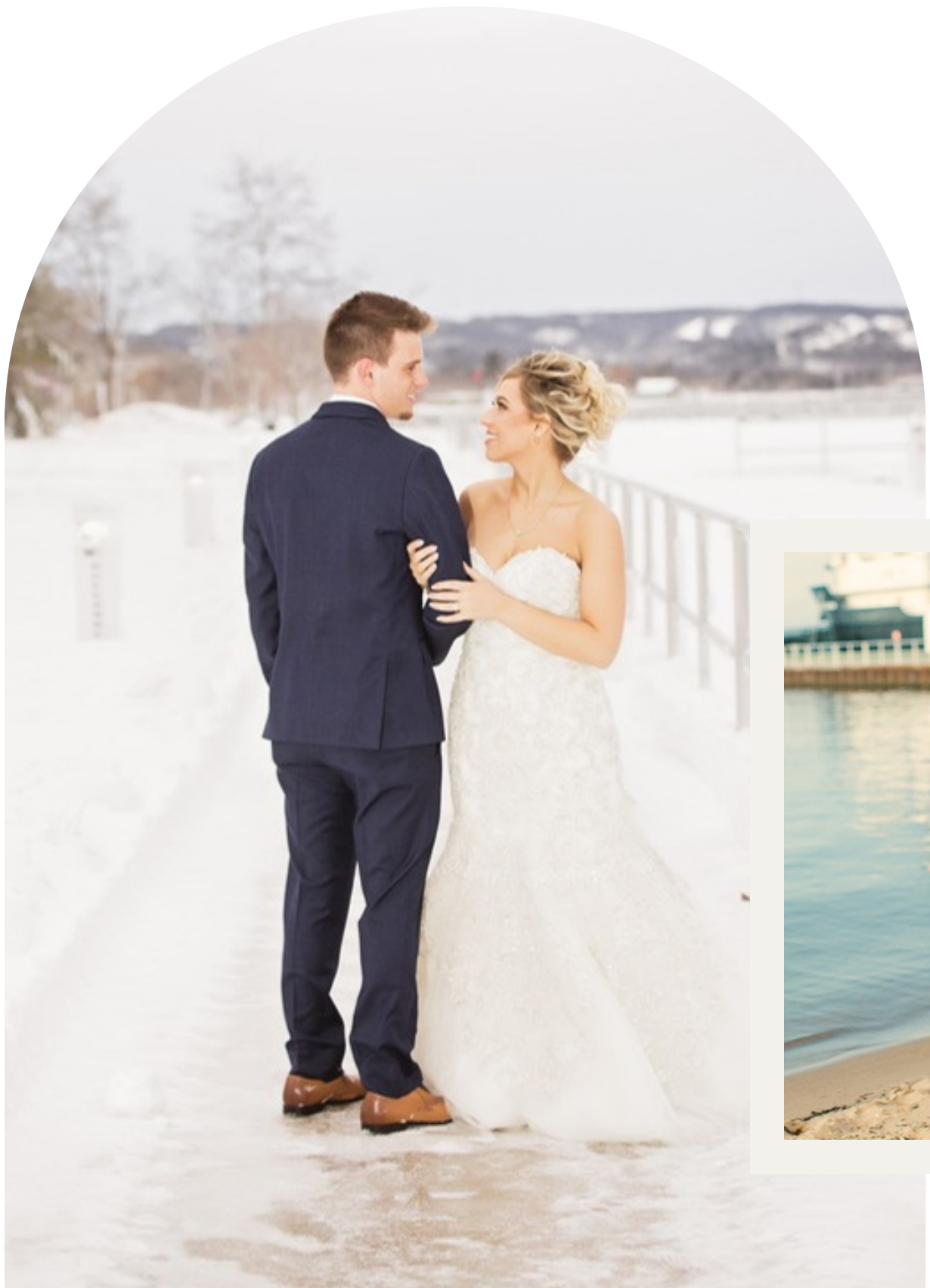
IS CEILING DRAPING ALLOWED?

Yes, we allow ceiling drapery and chandeliers as long as items are professionally installed.

DO YOU ALLOW CANDLES?

We allow candles that are contained in decorations.





Our Contact

Let us help you plan a beautiful and unforgettable wedding that reflects your love story in every detail. Contact our team today to start your journey.

231-995-3100



hagertycenterevents@nmc.edu



www.hagertycenter.com



715 E Front Street, Traverse
City, MI 49684



Thank You

It is our honor to walk alongside you on this beautiful journey and bring your wedding vision to life with exceptional care and attention to detail.